

# PADRINO'S MENU

## *Holiday Menu*



### STARTERS

#### **Thai Calamari**

Crispy calamari rings tossed with sweet Thai chili sauce, arugula & goat cheese.  
\$17

#### **Zucchini Flowers**

Stuffed with ricotta cheese served with side of tomato sauce. \$17

#### **Arancini Bolognese**

Rice balls stuffed with ground beef & peas served with marinara. \$16

#### **Caprese Napolitana**

Slices fresh tomato, fresh mozzarella, mozzarella drizzled with balsamic reduction. \$13

### SOUPS

#### **Pasta Fagioli Soup \$5**

#### **Lobster bisque and crab meat \$6**

### ENTREES

#### **Tailgate Lobster**

Fettucine pasta with lobster tail, Shrimp and scallops in a sun-dried tomato puree cream sauce \$40

#### **Stuffed Salmon**

With jumbo lump crabmeat in a champagne cream sauce. Served with mixed vegetables and potatoes. \$36

#### **Surf & Turf**

10-ounce Filet Mignon & lobster tail, in a natural au jus sauce, served with mixed vegetables and potatoes \$56

#### **Ribeye Steak and grilled shrimp**

In a Marsala wine cream sauce, served with mixed vegetables and potatoes \$36

#### **Lamb Chops**

In a natural au jus sauce, served with mixed vegetables and potatoes \$37

#### **Cowboy Steak**

14-ounce bone in Ribeye Steak in a natural au jus sauce. Served with mixed vegetables and potatoes. \$45

#### **Sacchetti Pasta**

Little bundles of pasta filled with mixed cheeses and pears served with shrimp, tomatoes and asparagus in a pink cream sauce. \$35

#### **Trio Mosqueteri**

Chicken breast, jumbo shrimp and veal in a scampi sauce over angel hair pasta  
\$35